

Butacatini All'Amatriciana

2 TBS Butter
1 tbs. Olive oil
6-oz. pancatta cut into $\frac{1}{4}$ in cubes (Italian bacon)
1 medium onion minced
Salt
 $\frac{1}{2}$ tsp. crushed red pepper
1 28 oz can diced tomatoes partially drained
1-LB bucatini pasta (can't find use spaghetti)
1 cup grated pecorino Romano cheese

Heat butter and oil in saucepan, add pancatta cook 5-7 mins. Remove with slotted spoon. Add onion, salt and pepper flakes stirring constantly 5-7 mins. Add tomatoes cook until slightly thicken 10 mins. While sauce simmers cook pasta, save $\frac{1}{2}$ cup pasta water to adjust consistency if necessary, drain pasta, toss with pancetta, sauce and cheese.